

## Listado de Productividad de Investigadores Adscritos a las Nuevas Líneas de Generación y Aplicación del Conocimiento

### BIOTECNOLOGIA MICROBIANA

#### 2016

1. Cisneros de la Cueva S., Hernández Rodríguez C., Soto Cruz, N.O., Rojas-Contreras, J.A., López- Miranda, J. (2016) **Changes in Bacterial Populations During Bioremediation of Soil Contaminated with Petroleum Hydrocarbons** Water, Air, & Soil Pollution, Vol.227, Pag.1-12.
2. Cisneros-de la Cueva, S., Martínez-Prado M.A., López-Miranda, J., Rojas-Contreras, J.A. and H. Medrano-Roldán H. (2016) **Aerobic degradation of diesel by a pure culture of *Aspergillus terreus* kp862582**, Revista Mexicana de Ingeniería Química, Vol.15, Pag.347-360.
3. Nuñez-Guerrero M.E., Páez-Lerma J.B., Rutiaga-Quiñones O.M., González-Herrera S.M., Soto-Cruz O.N. (2016). **Performance of mixtures of *Saccharomyces* and non-*Saccharomyces* native yeasts during alcoholic fermentation of *Agave duranguensis* juice**. Food Microbiology. 54, 91-97.
4. L. Conde-Báez, J. Castro-Rosas, J. R. Villagómez-Ibarra, J. B. Páez-Lerma, C. Gómez-Aldapa, (2016) **Evaluation of Waste of the Cheese Industry for the Production of Aroma of Roses (Phenylethyl Alcohol)**, Waste And Biomass Valorization, Vol.1, **Pag.0-0**.
5. Herrera-Torres, E., Murillo M., Berumen L., Páez J., Villarreal G. (2016) **Efecto de *Saccharomyces cerevisiae* y *kluveromyces marxianus* durante el tiempo de fermentación en la calidad nutritiva del nopal forrajero**. Ecosistemas y Recursos Agropecuarios, Vol.1, Pag.33-40.

#### 2015

6. Orozco-Cortés, A.D., Álvarez-Manilla, G., Gutiérrez-Sánchez, G., Rutiaga-Quiñones, O.M., López-Miranda, J. and Soto-Cruz, N.O. (2015). **Characterization of fructans from *Agave duranguensis***, African Journal of Plant Science, Vol.9, Pag.360-367.
7. Martínez-Valdez. F.J., Martínez-Ramírez, C., Martínez-Montiel, L., Favela-Torres, E., Soto-Cruz, N.O., Ramírez-Vives, F. and Saucedo-Castañeda, G. (2015). **Rapid mineralisation of the organic fraction of municipal solid waste**. Bioresource Technology, Vol.180, Pag.112-118.
8. De los Rios-Deras, G.C., Rutiaga-Quiñones, O.M., López-Miranda, J., Páez Lerma, J., López, M.G. and Soto-Cruz, N.O (2015). **Improving *Agave duranguensis* must for enhanced fermentation**, Revista Mexicana de Ingeniería Química, Vol.14, Pag.363-371.

#### 2014

9. Rodríguez-Sifuentes, L., Páez-Lerma, J.B., Rutiaga-Quiñones, O.M., Ruíz-Baca, E., Rojas-Contreras, J.A., Gutiérrez-Sánchez, G., Barrio, E. and Soto-Cruz, N.O. (2014). **Identification of a yeast strain as a potential stuck wine fermentation restarter: a kinetic characterization**. CyTA Journal of Food., Vol.12, Pag.1-8.
10. Jiménez-Islas D., Páez-Lerma J. B., Soto-Cruz N. O., Gracida J.,(2014). **Modeling of ethanol production by *Saccharomyces cerevisiae* using red beet juice with conditions of thermal and acid stress**. Food Technology and Biotechnology, Vol.53, Pag.93-100.
11. Ordaz-Díaz L.A., Rojas-Contreras J.A., Rutiaga-Quiñones O.M., Moreno-Jiménez M.R., Alatríste-Mondragón F. and Valle-Cervantes S. (2014). **Microorganism degradation efficiency in bod analysis formulating a specific microbial consortium in a pulp and paper mill effluent**. Bioresources. 9. 7189-7197.

#### 2013

12. Hernández-Carbajal, G.R., Rutiaga-Quiñones, O.M., Pérez-Silva, A, Saucedo-Castañeda, G., Medeiros, A.B.P., Soccol, C.R, and Soto-Cruz, N.O. (2013). **Screening of native yeast from *Agave duranguensis* spontaneous alcoholic fermentation with potential for production of Isoamyl acetate**. (Brazilian Archives of Biology and Technology. Vol.56, Pag.357-363.

13. Páez-Lerma, J. B. Arias-García, A., Rutiaga-Quiñones, O. M., Barrio, E. and Soto-Cruz, N. O. (2013). **Yeasts isolated from the alcoholic fermentation of *Agave duranguensis* during mezcals production**, Food Biotechnology, Vol.27. 342-356.
14. Cruz-Requena M., De La Garza-Toledo H., Aguilar-González C.N., Aguilera-Carbó A., Reyes-Valdés H., Rutiaga O. and Rodríguez-Herrera R. (2013). **Chemical and molecular properties of sotol plants (*Dasyliirion cedrosanum*) of different sex and its Fermentation products**. International Journal of Basic and Applied Chemical Sciences. Vol. 3 (1).
15. Fileto-Pérez H.A., Rutiaga-Quiñones J.G., Aguilar-González C.N., Páez J.B., López J. and Rutiaga-Quiñones O.M. (2013). **Evaluation of *Eichhornia crassipes* as an Alternative Raw Material for Reducing Sugars Production**. Bioresources.8 (4) 5340-5348

## 2012

16. Díaz-Campillo, M.J., Urtíz, N., Soto-Cruz, N.O., Barrio, E., Rutiaga-Quiñones, O.M. and Páez-Lerma, J.B. (2012). **Effect of glucose concentration on the rate of fructose consumption in native strains isolated from the fermentation of *Agave duranguensis***. World Journal of Microbiology and Biotechnology, Vol.28, Pag.3387-3391,2012.
17. Rutiaga-Quiñones O.M., Córdova-Gurrola E.E., Martell-Nevárez M.A., Guillamón J.M., Rozés N., Páez-Lerma J.B. (2012). **Volatile compound production in *Agave duranguensis* juice fermentation using four native yeasts and NH<sub>4</sub>Cl supplementation**. European Food Research and Technology. 10.1007/s00217-012-1729-4.

## 2011

18. Páez-Lerma, J. B., Córdova-Gurrola, E. Soto-Cruz, N. O., Barrio, E., Belloch, C and Rutiaga-Quiñones, O. M. (2011). ***Saccharomyces cerevisiae* strains with robust responses to fermentation stresses isolated from the alcoholic fermentation of *Agave duranguensis* musts**. African Journal of Microbiology Research, Vol.5, Pag.865-871.
19. González-Rentería, S. M., Soto-Cruz, N. O., Rutiaga-Quiñones, O. M., Medrano-Roldán, H., Rutiaga-Quiñones, J. G. y López-Miranda, J. (2011) **Optimización del proceso de hidrólisis enzimática de una mezcla de pajas de frijol de cuatro variedades (pinto villa, pinto saltillo, pinto mestizo y flor de mayo)**. Revista Mexicana de Ingeniería Química, Vol.10, Pag.17-28.
20. Castro-Rosas J, Guerrero-Rodríguez W. J, Rodríguez-Miranda J, Páez-Lerma J. B, and Gómez-Aldapa C. A, (2011). **Optimization of thermal protein precipitation from acid whey** Journal of Food Processing and Preservation, Vol. , Pag.0-0
21. Martell-Nevárez, M.A., Córdova-Gurrola, E., Soto-Cruz, N.O., Favela-Torres, E. López-Pérez, M.G., Rutiaga-Quiñones, O.M.(2011). **Effect of fermentation temperature on chemical composition of mezcals produced with juice of *Agave duranguensis* using different genera of native yeast** . African Journal of Microbiology Research, Vol.4, Pag.3669-3676.
22. Páez-Lerma, J., Soto-Cruz, O., Botello-Álvarez E. y Rutiaga-Quiñones, M. (2011). **Representative volatile compounds of the mezcals produced from *Agave duranguensis*** Acta Química Mexicana, Vol.3, Pag.8-13.